

**Rye & Comte Gougère**  
**Colston Bassett-Beetroot-Walnut**  
**Smoked Cod Roe-Garden Radish**

**Chalk Stream Trout**  
Wasabi-Oyster-Roe

**Brioche Feuilletée**

**Wild Mallard**  
Tortellini-Consommé-Autumn Truffle

**Native Lobster**  
Kohlrabi-Finger Lime

**Cornish Turbot**  
Salcombe Bay Crab-N25 Oscietra Caviar

**Wild Sika Deer**  
Onion-Celeriac-Turnip-Preserved Plum

**Barkham Blue-Apple**  
Additional Course £15pp

**Alphonso Mango**  
Coconut-Passion Fruit-Kaffir Lime

**36% Caramelia**  
Chestnut-Quince-Hazelnut

**Canelé**  
**Miso**  
**Earl Grey-Citrus**

**Robert Potter**  
Executive Chef

Bybrook Menu £145pp  
Wine Pairing £90pp

A discretionary service charge of 13.5%  
will be added to your final bill